

Contacts

Guild Chancellor
Peyre de Barat

Cynaguan Representative
Baron Johann von Drachenfels (John LaTorre)

Mists Representative
Vacant

Oerthan Representative
Vacant

Chronicler (and Webmistress)
Aeschine Colquhoun

West Kingdom Brewers' Guild Newsletter



June Crown AS XLV

Chronicler's Corner: Greetings fellow brewers, and welcome to June Crown! Many thanks to Baron Johann von Drachenfels who has not only taken over the reigns of Cynaguan Representative, but graciously hosted the guild meeting at March Crown - and what a turnout! Cheers to one and all who stopped by to sip and savor.

Congratulations are in order too for some outstanding members, the Chancellor awarded the status of Craftsman to both Baron Johann von Drachenfels, and Lord Alfred of Greval. In addition the status of Journeyman was awarded to Talima the Merciful. Lord Alfred has submitted an article for this newsletter and Talima a wonderful recipe for Blackberry Honey Mead. Thank you so much! I look forward to all the wonderful, and delicious future submissions from my fellow members (hint hint).



A Message from our Chancellor:

did. Trust me, their eyes will open and, after brewing their first corrected batch, they will lift a glass in you honor for imparting this simple secret to good homebrewing.

P.S. BRU-R-EZ also works wonders on cleaning the dishwasher (just use in place of detergent and run while empty) and anything else where proteins, carbohydrates or fats may have managed to escape the cleaning process and lined something you'd rather they hadn't.

P.P.S. If your local homebrew shop is unfamiliar with the brand name, BRU-R-EZ, just tell them you need to get rid of Beerstone and they will point you to the equivalent product.

Competitions for 2006

June Crown – any documentable drink.

Purgatorio - non-alcoholic “refreshing” drinks.

October Crown – A period German beer.

REMEMBER: There is always an “open” brewing category at every brewing competition. This is an excellent opportunity for brewers of all levels to have someone knowledgeable taste their brews and give them feedback. Our goal with the “open” category is to allow people to get feedback on their brews when they want and need it, without having to wait for a specific category to arrive on the schedule. Submission rules are located at our website.

let it sit for at least ten to twenty minutes (I usually let it sit for an hour), then dump and rinse; most or all of the Beerstone stain should simply wipe off at this point. While it's sitting there, you will notice it fizzing in the water, those are the enzymes attacking and eating the proteins, carbohydrates and fats which have lined your kettle (in other words, you can see it scour the Beerstone away). BRU-R-EZ does not sanitize however, so that step will still have to be done at the proper time. If you have a noticeable buildup of Beerstone, I recommend at least two applications of BRU-R-EZ before your next brewing session; repeat until your kettle is shining like the day you bought it, then do it once more. While you normally only need to treat your brewing kettle with BRU-R-EZ every couple times, I recommend using it each time you brew, immediately after cleaning your brewing kettle. Also, since Beerstone can accumulate in fermenters, where it is generally less noticeable though equally undesirable, I also recommend the same treatment for all fermenting tubs or carboys.

If your beers have gradually become so uninspiring that you're considering not brewing beer anymore, give this treatment a try. Chances are that it will solve the mysterious off-flavors that have tainted your brews and will make brewing your own beer a true joy once more.

On the other hand, if you are an experienced (or even novice) brewer who already knows about Beerstone (or even those who have learned about it here for the first time) do not be shy about telling other brewers about it – you would be surprised how many brewers, even those with a collection of ribbons on the wall, have never heard of it and are scratching their heads trying to figure out why their beers no longer come out as well as they once

Message from Cynaguan Rep: I'm Baron Johann von Drachenfels. I've been brewing for roughly fifteen years (not continuous, though). I started with beers and ales, and have done cordials and ciders as well, although most of my recent experience has been in making mead. I've been associated with the guild ever since the first meetings were held under my sunshade many years ago, but haven't been very active due to other Great Office obligations on the principality and kingdom level.

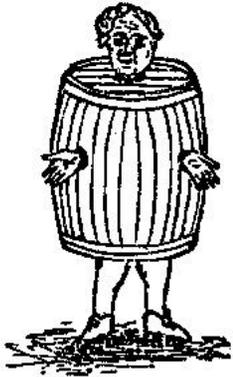
I consider myself a beginning brewer (a journeyman at best) although I have no official ranking within the guild. Competitions aren't generally my thing, but I've entered a few and judged a few, and would be happy to help people with documentation and presentation criteria if they ask. I look forward to working with the Guild and serving the Coronet and populace of Cynagua.



Blackberry Honey Mead **by Talima the Merciful**

15lbs blackberry honey
1 packet champagne yeast
5 gallons of water

Bring to boil, skim. Boil 60 minutes. Let cool to pitching temperature. Pitch yeast. Let ferment in 5 gallon carboy, rack every couple months. Let ferment until clear. Bottle.



A Word about Beerstone

**By Lord Alfred of Greyvale
Greyvale Brewing**

Unlike Beer nuts or the company of a certain Beerslayer, Beerstone is an unpleasant, insidious problem that most brewers of beer (and mead as well) will encounter at some point or other in their brewing career. Fortunately, it is curable, though it must constantly be guarded against to prevent its return. Put simply, Beerstone is an accumulation of proteins, normally along the inner walls of the brewing kettle, though it will also happily contaminate your plastic fermenters and glass carboys. The problem is that it is not content to merely line your brew pot and fermenters, but also insists on contaminating your wort.

If you are unsure of whether or not your beers suffer from Beerstone, and perhaps have not even heard the term before, then you most likely have it. When I first started brewing in 2000, I had never heard of the term before, nor was there necessarily any reason for me to. Unfortunately, the experienced brewers who instructed me in brewing considered it so obvious that it didn't occur to them to explain it to me. In any event, I entered some of my best beers in the Washoe Zephyr Zymurgist's Homebrew Competition in 2002, having gotten a few batches of beer under my belt by then, and was thrilled to place first for my doppelbock in the Mixed Lagers category. Over the next couple of years, I managed to pick up several more ribbons at different regional and national competitions, but I also began to produce some very problematical batches. Recipes that had been fine before, gradually became less good until it was almost second

nature for me to tweak a recipe to correct some almost indefinable problem from the previous time I had used any given recipe. I knew that my sanitation procedures were good and, while an occasional bad batch can be excused, my list of questionable batches continued to grow.

It was then that, almost by accident, the topic came up at the local Homebrew store where I get my supplies and, lo and behold, I discovered to my amazement that the problem with my beers had been a growing accumulation of Beerstone. Beerstone generally accumulates gradually, so your kettle can go for sometime before its affects are noticeable. It does not come off when you clean your kettle, and sanitation (whether through iodophor, boiling water, etc.) will not remove it either. The proteins in Beerstone will, however, seep into your wort during the brewing process, causing contamination which will adversely affect your finished product.

So, how do you know if you have Beerstone? For most, it's easy. When you look inside your stainless steel brewing kettle, is it still as shiny, silvery as when you got it? Or does it have a brownish sort of stain along the sides? If the latter, you have Beerstone. If the former and you haven't heard of Beerstone before, then you have Beerstone which has just not become readily apparent yet.

So, how do you get rid of Beerstone? There is an amazing product, generally available wherever you obtain your other brewing supplies, known as BRU-R-EZ. BRU-R-EZ is a "non-caustic enzyme cleaner" which will remove proteins, carbohydrates and fats. It is a fine white powder. To use, simply add two tablespoons per gallon of HOT water. For a six-odd gallon brew pot, about a quarter cup or so is good. The water must be HOT, though not boiling; tap water hot is fine. Fill the brewing kettle with HOT water and BRU-R-EZ,